

# SAUMUR BLANC

## Clos Paulette 2023

DOMAINE DE  
NERLEUX



Amélie Neau, 9th winegrower generation of the "Domaine de Nerleux", is offering you this "Saumur Blanc" made with old vines.

### Production

**Terroir** : Clay and Limestone

**Grape Variety** : Chenin

**Area** : 1.5 hectares

**Yield** : 40 hl/ha

Location: Clos des Nerleux behind Paulette's house, in Saint-Cyr. Soil worked and grass cover on alternate rows

**LABELED TO ORGANIC FARMING**

### Vinification

Harvested over several days from the 16th to the 22nd of September 2023 to obtain a rich aromatic complexity while keeping a touch of aromatic and structural freshness.

After pressing, careful settling with a long stay on fine lees.

Fermentation at low temperature (17-18°C)

Alcohol: 13° - Acidity: 4 – Residual Sugars: <1 g

### Maturation

Short maturing in tanks and filtration before bottling at the end of January 2024.

### Serve : 10-12°

This wine is perfect for early consumption, but it will also evolve over a few years.

### Tasting

As soon as it is poured into the glass, its **color** is immediately striking. A serene yellow hue with delicate, bright green reflections.

Delicate on first approach, **the nose** continues its olfactory release with great freshness, and aromas of white and yellow fruits (mirabelle plum, peaches and apricots). This is quickly followed by a hint of minerality, reminiscent of the nourishing limestone of the Saumur cellars, and finally the heady spring flowers and lime blossom characteristic of the Chenin.

**The palate** is astonishing: supple and round on the attack, then the presence of perlant refines the contours, bringing freshness and a dynamic tone that lengthens the finish.

### Wine Pairings

- Crustacean (prawns, lobster grilled or in sauce)
- Tartar of fish, smoked fish
- Fish grilled or in a cream sauce, fish pies, crab
- White meats in partnership - Surf'n'Turf
- Goat's cheese (fresh, dry, coated with ash, cold or hot)

